

## Gloves Girls Wear; How to Clean Them And to Care for Them

Girls school gloves, with heavily stitched seams and backs, and fastening with one large button, fit quite as loosely as do those used for riding. They are of leather, which wears better and is warmer than kid, and those in brown and gray are in great demand. Mocho is popular for back gloves, as it is quite as durable as leather, and not so bulky. In leather, mocho and kid are seen the gamut, latest of fashion's fancies, and worn with quite elaborate street costumes.

Gloves with backs stitched in double lines are not generally worn, for most persons realize that conspicuous lines make the hands look broad and short, while those with welt backs—tiny pieces of kid taken up with two rows of stitching around them—make the hands look slender, especially in suede, the flesh side of the pelt, which is not so strong as glace, the kid's hair side.

Of the several excellent white glove cleaning methods the simplest is to put on the gloves and wash them with spirits of turpentine exactly as though washing the hands, rubbing the fingers and soiled parts thoroughly, then remove them and hang to dry in a strong current of air.

White suede gloves may be cleaned with equal parts of powdered alum and fuller's earth applied with a dry brush and rubbed until clean.

The spun and taffeta silk gloves which so many young girls wear with their simpler evening frocks will last almost as long as those of kid, if any broken threads are promptly secured with self-colored sewing silk. They may be cleaned by rubbing them with muslin and placing smoothly between two layers of wrapping paper. After a lapse of several days, when the powder is brushed away, the gloves will be as fresh as when new.

When being laid away all white silk gloves should be wrapped in blue paper, then brown, and pinned closely together at the edges, and all delicately tinted gloves of any material should be placed in brown paper, as the chloride of lime in white paper will discolor them.



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Unsigned queries will not be answered in this column. The name of the correspondent will not be appended to the inquiry if not desired, but it must accompany the query with the address of the sender.

### Butter Filling.

Miss Kee—Butter filling is made by creaming confectioner's sugar and butter until it has the consistency of putty and is very white. Add a few drops of lemon juice and vanilla extract to flavor.

### Lady Baltimore Cake.

One cupful of butter, two cupfuls of sugar, three and one half cupfuls of flour, one cupful of sweet milk, the whites of six eggs, two teaspoonfuls of baking powder, and one of rosewater. Mix as you would white cake and bake in three layers.

### Filling for Lady Baltimore Cake.

Dissolve three cupfuls of granulated sugar in one of boiling water; cook until it threads, then pour it gradually over the whites of three eggs, beating to a standing froth, stirring constantly. Add to this one cupful of chopped pecans, one cupful of chopped raisins, and five figs cut into very thin strips. Ice and emboss the sides and top with this.

### Card Should Be Left.

Country—When you attend a tea you leave your card, one for each hostess. It is not necessary for you to make a call afterward as you would if it were a larger and more formal affair; but it is customary.

### Remove Hair From Face.

Miss A. E. L.—Rub the velvet well with a piece of felt or heavy cloth. I would advise you to send your gloves

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## Copenhagen Blue and Black



—Design by May Mantion.

Copenhagen blue is a favorite of the present and promises to be even a greater one of the early spring and it never appears to better advantage than when combined with black. In this instance the material is broadcloth and the trimming black braid and the suit is an exceedingly chic one. The coat shows sleeves of the Madame Butterfly sort, while the skirt is gored in circular style. There is the single fold at the lower edge, which is the latest development in the way of trimming, and the costume is altogether a most satisfactory one. If a slightly more elaborate effect is liked, the vest portions can be made of embroidery or of any contrasting material that may be desired. For the medium size will be required for the coat 4 yards of material 27, 2 yards 44, or 1 1/2 yards 53 inches wide, 3 1/2 yards of braid; for the skirt 1 1/2 yards 27, 6 1/2 yards 44, or 6 yards 52 inches wide for broadcloth or other material with figure or nap; 7 yards 27, 4 1/2 yards 44, or 4 yards 52 inches wide for material without nap and down.

to a professional cleaner, as there is no way that you can remedy them at home.

The only effective way to remove hair from the face is with the electric needle. I would not advise you to use pomelo on your face, as it will remove the hair for a short time, but it will return thicker and coarser.

For a rough complexion, first, be careful in your diet, drink a glassful of hot water every night before retiring and before meals. Every night before retiring rub on some good cold cream. Let this remain on the face for ten minutes. Then rub this off with a towel. Wash the face in warm water, using some good pure soap that suits your skin and a complexion brush. Rub thoroughly in clear hot water, gradually reducing the temperature until it is cold. Then apply a little dioxogen as a lotion. This imparts a fresh, youthful glow to the complexion, and if continued will soon remove all eruptions from the skin. Then massage for a few moments with cold cream. In the morning rinse with warm and cold water.

### Kentucky Cold Cream.

Rosewater, 4 ounces; almond oil, 4 ounces; spermaceti, 1 ounce; white wax, 1 ounce, and one drachm of tincture of benzoin.

Use the following shampoo for moist hair: Cologne or lavender water, 4 ounces; borax, 1/2 ounce; rosewater, 3 ounces; tincture of cochineal, 1/2 ounce. Rub this into the hair and allow to dry before washing the hair.

## Household Wisdom

Nothing is prettier than jelly or ice served in orange baskets or halved oranges with the two sides tied together with ribbon.

One way to prepare these baskets is to draw a circle around the orange, cutting through save for an inch right in the middle of each side for a handle. Cut away the skin along each side of this handle and carefully remove the pulp of the orange from the spaces left.

Throw the rinds into ice water so they will not dry out before using. Wipe carefully and fill with any mixture desired.

If one has a very sharp knife the top of the orange and each side of the handle can be cut into scallops with a good-sized circle cut in the center of each.

Or the handles can be left plain and twisted with smilax or tied with a bow of paper, yellow, violet or green ribbon.

## A Disinfecting Solution

Whenever there is contagious disease in the house great care must be taken to disinfect everything that the patient uses.

Bed linen, dishes, and all bedroom utensils should be immersed in a carbolic solution. This is made from twenty parts of water to one of the carbolic acid.

## Luncheon Dishes Easily Prepared For Quick Service

Creamed hash—Chop mutton, veal or beef fine and fry for a few minutes in salt pork drippings. Take from the fire and in the same pan make a rich gravy of cream, if possible; if not, thicken milk with cornstarch and a piece of butter. Pour half of the gravy into a pan over the fire, thin it with hot water, dip in it slices of well-browned toast, lay the toast on a flat dish. Set it in a warm place. Put the minced meat into the thick cream gravy. Cook it five minutes, then spread on the toast.

Ham croquettes—One cup of finely chopped cooked ham, two cups of mashed potatoes, yolk of three eggs, one tablespoon butter, a dash of cayenne. Mix with the mashed potatoes the butter, the egg yolks the mayonnaise; beat until smooth; turn out to cool. Put the ham in a small frying pan, with the remaining yolk, and stir over the fire for about one minute; turn out to cool. When cool take a large tablespoon of the potato and form into a cup-shaped mold into which put some of the ham, and then inclose it with potato. Dip this into beaten egg, then into cracker crumbs and fry in boiling fat.

Escalloped oysters—Escalloped oysters may be baked in a large baking dish or individual shells, and in combination with cracker crumbs, bread crumbs or boiled macaroni cut into short pieces. The method of arranging and seasoning is about the same. Cover the bottom of the buttered dish with a layer of oysters, strewn over them a layer of cracker crumbs, add seasoning of salt and pepper, with a little mayonnaise. Worcestershire sauce or lemon juice, as desired. The last layer should be of well-browned crumbs and in case of macaroni a level tablespoonful of grated Parmesan or American cheese. Turn into the dish milk and oyster liquor to make quite moist, bake until nicely browned and serve in the dish in which it is baked.

When the shells are used cream sauce may be added to the oysters, the latter covered with a layer of sifted cracker crumbs that have been browned in the oven.

## To Cover a Bridge Table

The newest bridge tables are less than a yard square and made of the lightest pine wood so as to be easily portable. A square yard of material will therefore cover the table completely, and this cover may be either brocade, heavy corded silk, panne velvet, tapestry, chintz, or felt of a shade corresponding to the color scheme of the room. The felt is still preferred by numbers of card enthusiasts, but the light colors are now generally preferred, although with a dark background it is unquestionably easier to distinguish the cards one from another.

To put on the cover is an easy matter. The material is first stretched tightly over the table and then cut so as to leave about an inch beyond what is necessary to turn in to prevent fraying. The brocade felt, or whatever the material happens to be, is then nailed to the wooden rim with large thumb tacks or brads, spaced about an inch apart. If desired, the material may be drawn down underneath the edge of the table and fastened there with small tacks.

Gilt tables are extremely pretty, and on any white wood the gilt can easily be painted. Silver is also sometimes used, but is not so effective as the gold finish. White paint is also used, and a dark background is easily applied, if that will look best in the room. Mahogany and mahogany tables can be made up to order, but must not be expected to masquerade as antiques, for the modern bridge is quite unlike the card table used when whist flourished in the days of Thackeray and Dickens.

## The Gate of Tiling

The home of tiling is Italy. There it is used for hallways, dining rooms or bedrooms, and always it is in perfect condition, shining, smooth, and unspotted, as it should be. Inquiry brought forth the information that soap and water are never used, but linseed oil and turpentine are mixed and applied frequently with a stiff brush. This dry, the floors are polished with wax. The Italian tiling is mostly the mosaic work on a coarser scale, or else concrete, and the secret of taking care of it is well worth knowing.

## Keeping Broilers Clean

Almost every one who broils steaks in a gas oven has experienced no small amount of trouble in keeping the broiler spotted and shiny. An easy way out of this is to place the steak on the broiler, and instead of leaving the pan underneath dry, place cold water in it to the depth of two inches. The fat drops into the water and is purified, and may then be skimmed off and used. By this method the pan is never allowed to become burnt and the oven is kept free from grease.

## Celery Knob Salad

The celery knobs that grocers sell are now one of the popular vegetables and are very wholesome. They are boiled in turnips, scraped, cut into small pieces, and mixed with a French dressing for a salad, or have a white sauce thrown over them and served as an entree.

## NEGLECT OLD FLOWERS FOR FORCED BLOSSOMS AND DAINY SHRUBBERY

We have grown so accustomed nowadays to the use of plants of all kinds in our houses and upon our tables that the old-fashioned flowers are almost neglected, and it is rare indeed to find a house where flowers, except on state occasions, are found in great profusion. This, of course, only applies to the modern city house or apartment, whose owners do not possess a country place, with the accompanying greenhouse, or a conservatory from which the daily basket of fresh flowers can be picked.

Faint, rubber plants, and the ever hardy Boston fern, which are all very well in their way, and certainly lend a touch of charm to the modern room, are substitutes for the more delicate and perishable varieties of flowers and blossoms. Ceremonial rooms with their exquisite but scentless blossoms, of American Beauty roses and the gorgeous chrysanthemums of the fall and early winter seasons, we have grown accustomed to, much as the decorations of dinner and luncheon tables with their elaborate arrangement of flowers seems but a part of the entertainment and is hardly noticed by the guests, but the real enjoyment of flowers and the love of the sweet old-fashioned varieties, which we used to associate with certain rooms dear to our childhood, we no longer find in city homes.

### Forced Blossoms.

Probably the great expense of our superb forced blossoms and foliage plants which decorate florists' windows in such profusion has had a great deal to do with this, and we either rejoice in a profusion of roses sent to us by some admiring friend, which are indeed beautiful in their way, but hardly last long enough to warrant the expense or suffer from a dearth of anything in the floral line for weeks, and perhaps months, at a time.

Flowers, which to the Japanese mind, suggest everything that is poetical and beautiful, should never be massed in reckless profusion and confusion of our arrangements; and if we would only try to follow a few of their ideals in this respect, we would find it possible to have flowers in our rooms at almost every season of the year. There is hardly a household and certainly very few women who could not manage to save a little from the weekly household expenses for pocket money to purchase a few blossoms at the end of the week, which, if carefully looked after and given their daily bath of fresh water, and nightly placed where a current of fresh air can reach them, will last an astonishing number of days. One or two carnations of the many beautiful varieties which are now in the market, if placed in a vase which shows their long, graceful stems and pale silver-green foliage to advantage, make a beautiful, slightly different bit of color in the room, but their crisp and refreshing odor is agreeable to both guest and hostess, and the little touch of refinement given by these flowers makes the atmosphere of the house distinctly different.

### Not Too Many in Vase.

In arranging flowers care should always be taken not to put too many in a vase, and whether we follow the Japanese idea of a single blossom in a vase peculiarly suited to its character, or, as in the case of daffodils and tulips, arrange a number of them in a bowl or receptacle, the effect of the foliage with the flower must always be considered. Many flowers, like the spring blossoms, lose their character and in-

dividuality if they are massed with leaves and foliage of other varieties, but there are some blossoms which almost need a background, and for this purpose the American laurel, whose dark, glossy leaves and somewhat stiff branches make it an excellent background for the leafless flowers, can be bought at comparatively little expense at some of the cheaper florists'. It is a good plan to have some of this laurel always on hand, as it will keep for weeks with fresh water added to it, and like the feathery asparagus fern, the laurel will prove a most satisfactory investment if carefully watered each day.

## Bathroom Faucets Easily Fixed.

When the bathroom faucet in many houses is turned on full force the stream is too small and the water flies all over the room. This trouble is easily remedied by fitting a piece of rubber tube upon the faucet opening.

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It is suggested to lady readers that they write this French expert on this matter, which we here in America know very little about, and which can write to her, and should inclose 4 cents in postage. Address her, Madame Dorothy De La Revere, 1414 Republic Bldg., Chicago, Ill.

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